

Clean Version of the Mark-up Claims

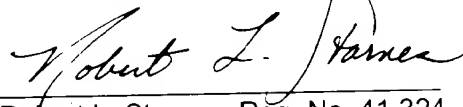
1. A method for producing a consumable product from potatoes, comprising:
 - (a) treating a potato substance with an effective amount of one or more exogenous enzymes selected from the group consisting of an amyloglucosidase, glucose oxidase, laccase, lipase, maltogenic amylase, pectinase, pentosanase, protease, and transglutaminase, and
 - (b) processing the enzyme-treated potato substance to produce a potato product.
2. The method of claim 1, wherein the pectinase enzyme is selected from the group consisting of arabinanase, arabinofuranosidase, galactanase, rhamnogalacturonan acetyltransferase, rhamnogalacturonase, rhamnogalacturonan lyase, pectate lyase, pectin acetyltransferase, pectin lyase, pectin methyltransferase, and polygalacturonase.
4. The method of claim 1, wherein the potato substance is obtained from Bintje, Russet Burbank, Kennebec, Norchip, Atlantic, Shepody, Sebago, Red Pontiac, Red Warba, Irish Cobbler "BC", Norgold Russet "BC", Norland, Atlantic, White Rose, Superior, Centennial Russet, Keswick "NB 1", and Green Mountain.
5. The method of claim 1, wherein the potato substance is selected from the group consisting of raw potato, potato dough, and potato batter.
6. The method of claim 1, further comprising blanching the potato substance prior to the enzymatic treatment.
7. The method of claim 1, further comprising blanching the potato substance concurrently with the enzyme treatment step.
8. The method of claim 1, further comprising partially drying the potato substance after the enzymatic treatment.
10. The method of claim 1, further comprising par-frying the enzyme-treated potato substance before processing to produce the potato product.

11. The method of claim 1, further comprising freezing the enzyme-treated potato substance before processing to produce the potato product.
12. The method of claim 1, further comprising coating the potato substance.
13. The method of claim 12, wherein the coating is a hydrocolloid coating and/or a starch-based coating.
14. The method of claim 1, further comprising treating the potato substance with a starch degrading enzyme during the enzyme-treatment step.
16. The method of claim 1, wherein the processing of the enzyme-treated potato substance comprises baking, frying, or microwaving.
17. The method of claim 1, wherein the potato product is fried.
19. The method of claim 17, wherein the fried potato product is potato chips.
20. The method of claim 1, wherein the potato product is baked.
22. The method of claim 1, wherein the potato product is frozen.
24. The method of claim 23, wherein the frozen French fries have been parfried before freezing.
25. The method of claim 1, wherein the potato product resulting from enzyme-treatment has an improved property selected from the group consisting of an increased crispiness, enhanced colour, faded colour, increased stiffness, rugged surface, improved flavour, and lower fat content, compared to a potato product obtained without enzyme treatment.
35. The method of claim 1, wherein the effective amount of the enzyme is about 0.01 mg to about 100 mg per kilogram of potato substance.

REMARKS

This communication contains a marked-up version and clean version of the amendments made in the preliminary amendment of April 13, 2001.

Respectfully submitted,

A handwritten signature in cursive script, reading "Robert L. Starnes". The signature is written in dark ink and is positioned above a horizontal line.

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